

# APPETIZERS

**BAVARIAN PRETZEL** - Caraway seeds, sweet & spicy mustards 6. | add Warm Smoked Gouda & Horseradish Dip made w/ Spaten Lager 3.

**BEEF ROULADE** - Pounded Beef Stuffed w/ Bacon, Paprika, Onion, Cornichons & Whole-Grain Mustard; over Spaetzle 12.

**REUBEN STRUDEL** - Corned Beef, Sauerkraut, Swiss & Gruyère Cheeses wrapped in thin pastry; Horseradish Sour Cream & Russian Dressing 13.

**KÖNIGSBERGER KLOPS** - Veal & Pork Meatballs, simmered in Spaten Beer; served over Spaetzle with capers 11.

**HERRING FILET IN CREAM SAUCE** - Chilled Pickled Herring; Sour Cream & Onion Sauce 10.

**SÜLZE (HEAD CHEESE)** - Traditional German Pork Cold Cut; Fresh Greens & House Vinaigrette 10.

**SHRIMP COCKTAIL** - Chilled Jumbo Wild Shrimp; Horseradish Cocktail Sauce 13.

**WIENER GOULASH SOUP** - Hearty Beef Stew w/ Potatoes & Paprika 10.

# SALADS

**HOUSE SALAD** - Mixed Lettuces, Carrots, Red Cabbage, Cucumbers & Fresh Dill 6.

**BEEF & GOAT CHEESE SALAD** - Mixed Baby Greens with Roasted Chilled Local Beets, Candied Walnuts, Fresh Orange & Goat Cheese; with a Pomegranate-Grapefruit Vinaigrette 13.

**SPRING CHICKEN SALAD** - House Salad with Grilled Murray's Chicken, Local Apples, Toasted Almonds, Oranges, Basil Pesto & Citrus Vinaigrette 19.

## HOUSE-MADE DRESSINGS

House Onion Vinaigrette | Chunky Blue Cheese Buttermilk Herb | Citrus Vinaigrette

# THE MOUNTAIN BRAUHAUS

proudly uses local, organic & naturally grown produce from several area farms.

Our eggs are antibiotic & hormone free, from the free-running hens of Feather Ridge Farm.

For deep-frying, we use trans-fat free, expeller-pressed canola oil.

We strive for sustainability in the fish we serve.

We are phasing out the use of all plastic straws & utensils at the Mountain Brauhaus.

Paper straws are provided for kids' cups & for others upon request. You may purchase bamboo & stainless straws here, as well as straw-cleaning brushes!

Thank you for  
your support & cooperation.

# SIDES

**SPAETZLE** - House-made Egg Noodle, Pan-Fried; w/ Brown Sauce 7.

**GERMAN POTATO SALAD** - w/ Bacon, Vinegar & Whole-Grain Mustard 7.

**SEASONAL VEGETABLE** 7.

**JAEGER SAUCE** 5.5

**HOUSE-MADE FRIES** 7.

**BATTERED ONION RINGS** 7.

**FRIED POTATO PANCAKES** - w/ Applesauce 7.5

**PUMPERNICKEL BREAD** - made for us by Cohen's Bakery for over 65 years 7.

# DINNER

Available anytime.  
Served w/ Pumpnickel  
Bread & House Salad.

## SCHNITZELS

Breaded, fried Cutlet of Certified Humane Pork Loin or Bell & Evans Chicken Thigh, available with the following preparations:

**WIENER** - w/ Spaetzle, Braised Red Cabbage, Lemon & Lingonberry Preserves  
Chicken 23. | Pork 26.

**JAEGER** - Sauce of Mushrooms, Onions, White Wine & Sour Cream; w/ Spaetzle & Braised Red Cabbage  
Chicken 27. | Pork 30.

**A LA HOLSTEIN** - Wiener Schnitzel w/ Fried Egg, Anchovies, Capers, Spaetzle & Seasonal Vegetable  
Chicken 27. | Pork 30.

## WURSTS

with Mustard, German Potato Salad & Sauerkraut.  
Choose any Two - 23. | Choose any Three - 26.

**BRATWURST** - Bavarian-style fried Sausage;  
Veal & Pork

**KNACKWURST** - Smoked Pork & Beef Sausage w/  
Paprika; simmered

**BOCKWURST** - (a.k.a Weisswurst) Mildly flavored, white  
Sausage of Veal & Pork with Parsley; simmered

## STEAKS

New York Strip Sirloin

**ZWIEBEL ROSTBRATEN** - Seared Pounded Sirloin  
Steak Pan-Braised to medium-well; w/ Onions,  
Mushrooms, Brandy & Brown Sauce; Spaetzle &  
Braised Red Cabbage 32.

**SWABIAN ROSTBRATEN** - Seared Pounded Sirloin  
Steak, Pan-Braised to medium-well with Onions,  
Bacon, Brandy & Brown Sauce; Spaetzle & Braised  
Red Cabbage 32.

**BONELESS STRIP STEAK** - House-Made Fries &  
Seasonal Vegetable 30.

## BRAISED MEATS

Seared, then slow-cooked for several hours in  
seasoned stock; each is served with its own gravy.

**SAUERBRATEN** - Choice Beef marinated in Vinegar  
& Spices; w/ Sweet & Sour Gravy, Spaetzle &  
Braised Red Cabbage 28.

**BEEF ROULADEN** - Pounded Beef, stuffed &  
braised w/ Bacon, Paprika, Onions, Whole-Grain  
Mustard & Cornichons; w/ Spaetzle & Braised  
Red Cabbage 28.

**SCHWEINSHAXE** - Pork Shank braised with White  
Wine & Wholegrain Mustard; w/ Sauerkraut,  
Mashed Potatoes & Fried Sage 27.

**POT ROAST** - Slabs of Slow-Roasted Angus Beef  
w/ Brown Sauce, Mashed Potatoes & Seasonal  
Vegetable 27.

## AND MORE

Other Mountain Brauhaus Favorites

**SPAETZLE PRIMAVERA** - Homemade German Egg  
Noodles, Fresh Vegetables, Grana Padano  
Cheese, Sun Dried Tomatoes, Basil Pesto &  
Cream (vegetarian) 23.

**KASSLER RIPPCHEN** - Smoked Center-Cut Loin  
Pork Chop w/ Silesian Dried Fruit Sauce, Mashed  
Potatoes & Braised Red Cabbage 27.

### POTATO & NOODLE CHOICES

Spaetzle (German Egg Noodle) | Mashed Potatoes  
German Potato Salad (Bacon & Wholegrain Mustard)  
Fried Potato Pancakes w/ Apple Sauce  
House Made Fries

### VEGETABLE CHOICES

Braised Red Cabbage | Sauerkraut w/ Bacon  
Seasonal Vegetable

## HOT PLATTERS

Served with one side.

*add House Salad +6. | add small Bread Basket +4*

**SAUERBRATEN** - Braised Marinated Beef with Sweet and Sour Brown Sauce 21.

**POT ROAST** - Traditional Slow Roasted Beef with Brown Sauce 20.

**WIENER SCHNITZEL** - Breaded, Fried Cutlet with Lingonberry Preserves & Lemon Bell & Evans Chicken 16. | Pork 19.

**BRATWURST** - Fried Bavarian-style Veal and Pork Sausage 16.

## BURGERS & SANDWICHES

Served with Fresh-Cut Fries or House Salad

**GUNKSBURGER** - 8oz. Hudson Valley Cattle Co. Short Rib Blend Beef Burger with melted Münster Cheese & Grilled Onions; served on Raisin Pumpernickel Bread with Baby Greens, Tomato, Coleslaw & Pickle 17.

**HAMBURGER** - 8oz. Hudson Valley Cattle Co. Short Rib Blend Beef Burger on a toasted Pretzel Bun with Baby Greens, Tomato, Coleslaw & Pickle 15.

*Add Cheese* (Münster, Cheddar or Swiss) +1.

*Add Bacon* +2

**VEGGIE BURGER** - House-Made Quinoa-Beet-Shiitake Burger with Roasted Garlic-Rosemary Aioli, Caramelized Onions & Baby Arugula; served on a toasted Sesame Bun, with Fresh-Cut Fries or House Salad, & Pickle (vegan) 16.

**HÜNCHENSANDWICH** - Bell & Evans Chicken (Grilled or Schnitzel-ed) with Melted Emmentaler Cheese, Black Forest Ham, Garlic-Parsley Aioli, Baby Greens & Tomato, on a toasted Pretzel Bun; served w/ Fresh-Cut Fries or House Salad, Coleslaw & Pickle 18.

**BRAT DOG** - Grilled Bratwurst on a Potato Bun with Sauerkraut; served with Fries or House Salad 12.  
*Add House-made Curry Sauce* +2.

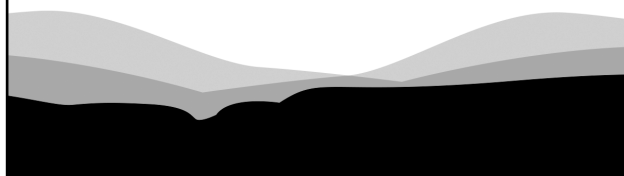


**PLEASE NOTE** 20% Gratuity will be added for parties of six or more

# Mountain Brauhaus

RESTAURANT

Est. 1955



**ASK US ABOUT** gift certificates, embroidered hats, t-shirts, sweatshirts, mugs & take-out growlers of draft beer

## KIDS MENU

FOR AGES 12 & UNDER

**CHICKEN SCHNITZEL** with Spaetzle & Broccoli 10.

**KIDS GRILLED CHEESE** - melted Münster Cheese on Marble Rye, with French Fries & Broccoli 10.

**SALMON** with Mashed Potatoes & Broccoli 10.

**POT ROAST** w/ Mashed Potatoes & Red Cabbage 10.

**KNACK DOG** - Knackwurst on a Potato Bun, with Sauerkraut & Fries 10.

**ORGANIC BABY FOOD** - assorted flavors 3.5

## DRINKS

See our Drink Specials, Beer Menu & Wine List for more!

**FRESHLY BREWED ICED TEA** - with refills 3.

**RASPBERRY ICED TEA** 3.5

**FOUNTAIN SODA** - Coke, Diet Coke, Sprite, Gingerale, Root Beer, Seltzer 2.5

**JUICE** - Organic Orange, Organic Grapefruit, Pineapple, or Cranberry 4.

**ORGANIC APPLE JUICE-BOX** 3.

**MILK** 3.5      **CHOCOLATE MILK** 4.

**REED'S EXTRA GINGER BREW** w/ fresh ginger 5.5

**VIRGIL'S BLACK CHERRY SODA** w/ real sugar 5.5

**SARATOGA SPARKLING SPRING WATER** 878ml 8.

**GEROLSTEINER SPARKLING MINERAL WATER** (Germany) 750ml 8.